

Oysters

We take pride in hand selecting and shucking your oysters to ensure quality and freshness.
Please allow this additional time for your oysters.

Dozen Iced Oysters on the Half Shell \$10

Half Dozen Iced Oysters on the Half Shell \$6

Fried Oysters Rockefeller \$10

Crispy Fried Oysters, Baby Spinach, Apple Wood Smoked Bacon and Pernod, Glazed with a Classic Sauce Hollandaise.

Appetizers

Salt and Pepper Fried Calamari Frites \$9

Calamari Steak served with a Tomato and Basil Coulis, Lemon Oil and Shaved Parmesan Cheese.

Louisiana Gator Boulettes \$9

Louisiana Alligator Tail, Pepper Jack Cheese, Sweet Peppers and Creole Spices, Crisp Fried and Paired with a Chili –Jam.

Pabst Blue Ribbon Steamed Mussels \$10

Prince Edward Island Mussels, Steamed in P.B.R., and Finished in a Coconut Curry Broth with Tomatoes, Andouille and Crumbled Feta.

Cajun Popcorn \$8

Lightly Breaded and Fried Louisiana Crawfish Tails with a Classic Creole Remoulade Sauce.

Shrimp Creole \$11

Jumbo Shrimp Seared and Perched On Top of a Pan Fried Charleston-Style Grit Cake with Creole Sauce.

Soups

Miller's Original Lobster Bisque \$6 bowl \$8

Our Signature Soup featuring Cold Water Lobster.

Turtle Soup \$5 bowl \$7

Yes, We Use Real Soft Shell Turtle in This Stewed-Tomato Based Soup.

Chicken and Andouille Gumbo \$5 bowl \$7

Chicken and Andouille Sausage in this Brick Red Roux-based Traditional Gumbo served over Rice.

Oyster Stew \$5 bowl \$7

Fresh Shucked Louisiana Oysters are Used in This Classic New Orleans Favorite.

Salads

Fried Green Tomato \$9

Whistle Stop Fried Tomatoes Layered with a Cucumber Salsa, Buttermilk Ranch and Fresh Goat Cheese.

Classic Caesar \$8

add grilled chicken \$13 add blackened shrimp or salmon \$16
Tender Hearts of Romaine, Classic Caesar Dressing, Herbed Croutons and Shaved Parmesan Cheese.

Chicken Cobb \$14

substitute blackened shrimp or salmon \$17

Fresh Mixed Lettuces, Hard Boiled Eggs, Crisp
Apple Wood Smoked Bacon, Fresh Diced Roma Tomatoes,
Cheddar and Monterey Jack Cheeses and Your Choice of
Homemade Dressing.

1950s Spinach \$9

Fried Egg, Apple Wood Smoked Bacon, Sliced Red Onion and Warm Bacon Dressing.

Homemade Dressings

Honey Balsamic Vinaigrette, Blue Cheese, Honey Mustard, Thousand Island, Creole Mustard Vinaigrette, Creamy Italian, Raspberry Vinaigrette, Classic Caesar, Traditional Remoulade

Poultry

Dishes are Served with Charleston-Style Grits or Roasted Garlic Mashed Potatoes and a Choice of Another Side.

Chicken Beurre Blanc \$18

Georgia-Grown "Springer Mountain Farms" Organic French-Cut Chicken with Lemon Caper Beurre Blanc Sauce, Chive Oil and Fried Parsley.

Chicken Rochambeau \$19

Grilled French Bread, Shaved Virginia Ham, Marchand de Vin and Sauce Béarnaise.

House Specialties

Dishes are Served with Charleston-Style Grits or Roasted Garlic Mashed Potatoes and a Choice of Another Side.

Shrimp Diane \$17

Shrimp Sautéed with Creamery Butter and Mushrooms with Fine Herbs and Garlic over your Choice of Fettuccini, White Rice or Charleston-Style Grits. Served with a House Salad.

Creole Jambalaya \$18

Every Family in Louisiana has a Slightly Different Version of this Wonderful Dish. This is an Old Family Recipe with Chicken, Andouille Sausage and Tasso Ham Topped with our Creole Sauce. Please Enjoy. Served with a House Salad.

Tournedos Hamrick \$25

Medallions of Beef Tenderloin, Smothered in Sauce Béarnaise and Marchand de Vin.

Fresh Fish \$market

Chef's Choice Preparation of Daily Delivered Seasonal Fresh Fish

Fried Catfish \$16

Thin and Crispy Louisiana Breaded Catfish Filets with a Caper Tarter Sauce. Served with Charleston-Style Grits and A Choice of Another Side. Whole Filet is available

Shrimp and Grits \$17

Shrimp and Tasso Ham Sautéed with the Holy Trinity of Vegetables and Creole Spices Over Charleston-Style Grits. Served with a House Salad.

Crawfish Etoufee \$19

Traditional Spicy Crawfish Etoufee Served over White Rice or Charleston-Style Grits. Served with a House Salad.

Steaks and Chops

Dishes are Served with Charleston-Style Grits or Roasted Garlic Mashed Potatoes and a Choice of Another Side.

Rare = cool red center Medium Rare = warm red center Medium = hot red center Medium Well = pink center Well = not recommended

Filet of Beef Tenderloin \$26

8 Ounces of Center Cut Filet, Seasoned and Seared to Your Desired Temperature.

New York Strip \$25

15 Ounces of Center Cut Strip Steak, Seasoned and Seared to Your Desired Temperature.

Bone-In Pork Rib Chop \$20

Seared Bone-In Chop with an Apple Brandy Reduction and Braised Red Cabbage and a Choice of Another Side.
(served medium)

Apple Wood Bacon Wrapped Filet \$28

Eight Ounces of Center Cut Filet Wrapped with Thick-Cut Apple Wood Smoked Bacon, Seared and Topped with Blue Cheese-Dijon Butter.

Fresh Seafood

Dishes are Served with Charleston-Style Grits or Roasted Garlic Mashed Potatoes and a Choice of Another Side.

Crabmeat-Crusted Atlantic Salmon \$24

Pan Fried Salmon with a Crust of Jumbo Lump Blue Crabmeat.
(medium-rare)

North Georgia Mountain Trout \$19

Pecan-Crusted and Pan Fried with Jumbo Lump Blue Crabmeat and a Caper Tater Sauce.

Crab Cake Dinner \$23

Two Hand Formed, Parmesan-Crusted Jumbo Lump Blue Crabmeat Cakes, Pan Fried and Served over Sautéed Spinach and Charleston-Style Grits.

Blackened or Bronzed Atlantic Salmon \$19

Eight Ounces of Fresh Atlantic Salmon, Blackened Spicy or Bronzed. (medium-rare)

Pasta

Blackened Chicken Alfredo \$17

substitute blackened shrimp for \$20
Creamy Alfredo Sauce, Spinach Fettuccini and Shaved Parmesan.
Served with a House Salad.

Pasta Jambalaya \$19

Grilled Chicken, Shrimp and Andouille Sausage Tossed in a Creamy Creole Sauce, over Fettuccini, Topped with Shaved Parmesan. Served with a House Salad.

Penne Pasta Primavera \$15

add grilled chicken \$17 add grilled or blackened shrimp \$20
Fresh Herbs and Vegetables Sautéed in Garlic and Butter with Shaved Parmesan. Served with a House Salad.

Creole Penne Pasta \$22

Fresh Jumbo Lump Blue Crab, Crawfish and Seasoned Shrimp in a Creole Spiced Pan Cream Sauce Over Penne Pasta. Served with a House Salad.

Homemade Sides

Baked Potato, Roasted Garlic Mashers, House Salad, White Rice, Jambalaya, Charleston-Style Grits, Slo-Cooked Collard Greens, Creamed or Sautéed Spinach, French Cut Fries, Vegetable du Jour, Camellia Red Beans and Rice

As a Convenience, an 18 Percent Gratuity Will be Added to Parties of Five or More; or to Checks Exceeding \$100.00.